

Then rapid orders rang out. The Polaric shifted to get in new range of the scudding runaway.

They were all but ready when a startling, a remarkable thing transpired. The Seeker made straight for the bow of the big cruiser. Two mammoth sheet steel doors swung open. Into the arms of the cruiser darted the Seeker. The giant gates reclosed, shutting the Seeker out of view, secure in the safety well of the mother ship.

I was landed two hours later. The officers of the Polaric viewed me grimly, recalling by timely collision with the gunner. They did not voice their suspicion, however.

It was not until after I had seen my drug consignment safe in the hands for which it was intended that, the evening before my marriage to Adele a month later at Paris, I recited the episode of the gun deck.

"Your little craft vanished beyond those stout metal gates like a child clasped by the protecting arms of a mother," I told Vice-Admiral Burtelle.

And Adele, peerless Adele, nestled into mine, loving and endeared, and proud of me, I could see, and her father's approving smile told me that he believed me worthy of her.

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#### BEANS BRITTANY STYLE

Wash, string and cut in inch pieces 2 quarts of string beans. Cook until tender and if beans are young and very fresh 40 minutes should be long enough.

Peel and cut in small dice 1 medium sized onion, put in sauce pan with 2 tablespoonfuls of butter and brown. Add 1 tablespoonful of flour, blend until perfectly smooth, add 1 pint of beef or chicken stock and salt and pepper to taste. Let the mixture come to boil—skim, then add the beans that have been drained, and simmer 10 minutes. A clove of garlic minced fine may be added when ready to serve.

#### A DAY BOOK WRITER YOU OUGHT TO KNOW



When Mrs. Caroline Coe, house-keeping expert of The Day Book, writes on household affairs she writes with authority — the authority that comes of scientific study of home-making and housekeeping and of a long practical experience in her own home.

Mrs. Coe is a graduate of the domestic science department of the state normal school of Ohio, but she has also earned her housekeeper's diploma by managing her own household affairs.

#### EGG LEMONADE

Boil together 10 minutes 2 cupfuls of sugar and 3 cupfuls of water; add the juice of 3 lemons and the grated rind of 1.

Allow this to cool and at time of serving add 1 egg beaten very light and 2 cups of water.

Turn the mixture from one pitcher to another until the whole seems to foam.